

B.Sc. (Part-III) Semester—VI Examination

6S : FOOD SCIENCE

(Food Processing—II)

Time : Three Hours]

[Maximum Marks : 80

- Note** :— (1) All questions are compulsory.
(2) Draw well labelled diagram wherever necessary.

1. (A) Fill in the blanks :

- (i) A Tomato based product is _____.
- (ii) Who developed pasteurization process ? _____
- (iii) Give the name of bitter taste spices : _____
- (iv) Which two vitamins are high in milk ? _____

2

(B) Choose the correct alternative :

- (i) Hand Refractometer is used to measure :
 - (a) Air
 - (b) Water
 - (c) Sugar
 - (d) Salt
- (ii) Amla is good sources of :
 - (a) Vit B
 - (b) Vit C
 - (c) Vit D
 - (d) Vit E
- (iii) pH of fresh cow milk is :
 - (a) Below 4
 - (b) 5
 - (c) 6.5 -6.6
 - (d) 7
- (iv) Temperature used in UHT treatment is :
 - (a) 100° C
 - (b) 110° C
 - (c) 120° C
 - (d) 130–140° C

2

(C) Answer in **one** sentence each :

(i) What are the ingredients of dhokla ?

(ii) What is skim milk powder ?

(iii) What is marmalade ?

(iv) Define spices.

4

2. (A) Describe the production of skim milk powder with flow chart.

4

(B) Describe the steps in production of ice cream.

4

(C) Describe preparation of paneer.

4

OR

(P) How is khoa prepared with its precaution ?

4

(Q) Give preparation of sweetened condensed milk.

4

(R) Give the preparation of Butter and Ghee.

4

3. (A) Classify fruits. Discuss general composition and nutritive value.

4

(B) Explain the method of Tomato Ketchup preparation.

4

(C) Describe the preparation of Guava jam.

4

OR

(P) Explain role of pectin in preparation of jam and give (Guava) jam processing.

4

(Q) Draw a flow chart and describe the process for making lime pickles.

4

(R) Which factors are important for fruit and vegetable processing products ?

4

4. (A) Describe tenderization of meat and aging.

4

(B) Explain the structure and composition of egg.

4

(C) Classify fish. Give its composition and nutritive value.

4

OR

- (P) Discuss the quality factors of eggs. 4
- (Q) Discuss about cut of meat and label it. 4
- (R) Discuss any one egg product processing. 4
5. Give the processing of cocoa beans. What are the products made from cocoa ? Explain cocoa powder processing. 12

OR

- What are the carbonated and non-carbonated beverages ? Give example. Explain the manufacturing of any one. 12
6. Explain the manufacturing of wine with its ingredients and their importance with flow diagram. 12

OR

- Define fermentation. Give its advantages and importance. Give and discuss any one fermented product. 12
7. (A) Define spices and gives its classification. 4
- (B) Role of spices as preservative with example. 4
- (C) Give the composition and uses of any two spices. 4

OR

- (P) Explain spices as antioxidants. 4
- (Q) Give name of any four spices and its uses. 4
- (R) Write two methods of preparation of masala with ingredients. 4

